



THE BERKELEY

EVENTS

PRIVATE EVENTS LUNCH & DINNER MENU

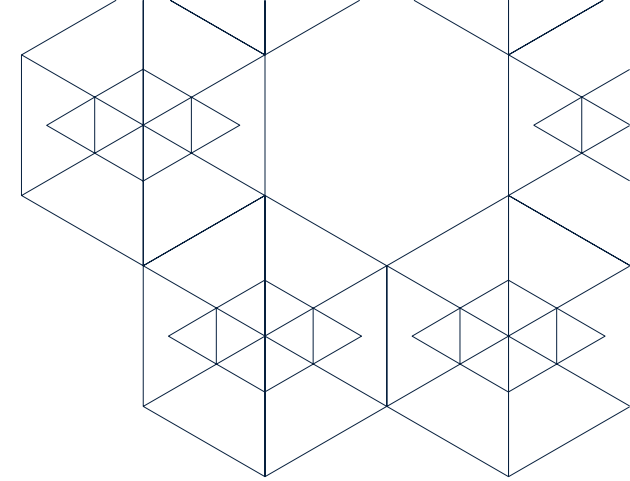
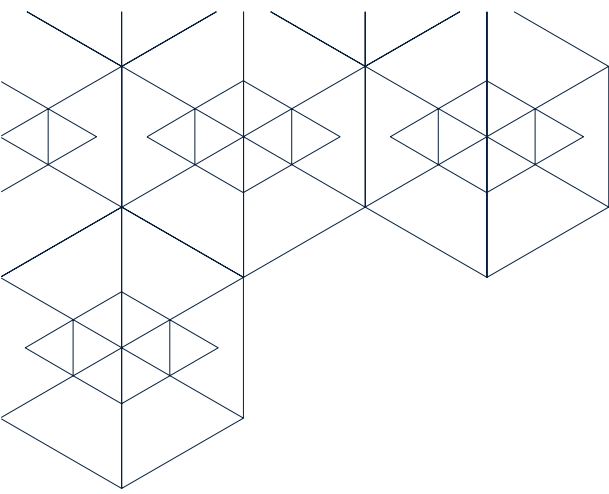
£83.00 per person
(Three course menu)

SEA, EARTH, LAND

We would kindly ask you to select one set menu for the entire party; we will of course arrange suitable alternatives for your guests with dietary requirements.

Should you require any assistance, please do not hesitate to contact your Event Manager.





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STARTERS

From The Sea

Crispy Squid & Tuna, Smoked Paprika Emulsion
Caponata, pickled cucumber & chili

Cornish Crab Salad & Bonito Emulsion
Quail egg, courgette, grapes, yuzu jelly

Scottish Salmon Gravlax, Coffee & Dill Crème Fraiche
Grilled kiwi, apple, horseradish, pickled cucumber

Brown Shrimp & Leek Tart, Cornish Lobster
Avocado, confit tomato, green mojo

Scottish Scallops, Verjus Cream
Baked turnips, sesame purée, fresh herbs
(£4.00 supplement per person)

From The Earth

Green & White Asparagus, Sautéed Morels
Goat's cheese, spinach, spelt, herbs

Elderflower Scented Strawberries & Quinoa
Cherry tomatoes, radish, cucumber, sorrel

Compressed Watermelon, Feta & Almonds
Beef heart tomatoes, capers, shallots, berries

Baked Beetroot, Pumpkin & Sunflower Seeds
Goat's cheese beignet, fennel, mustard, sweet cicely

Chilled Vichyssoise & Confit Hen's Yolk
Smoked date purée, oats, chives, trout roe

From The Land

Squab Pigeon & Raspberry Jus
Rhubarb, baby leeks, confit legs

Compressed Melon & Parma Ham
Miso cured yolk, artichoke, lovage oil

N'duja Scotch Egg & Celeriac
Charred broccoli, pickled radish, sorrel

Angus Beef Carpaccio, Soya Dashi Glaze
French sorrel, crispy shallots, butternut purée

Smoked Duck, Caramelised Peach
Fennel spinach purée, puffed wild rice, bigarade dressing

Should you have any allergies or intolerances please do ask your Event Manager who will be more than happy to assist. Please be advised that our products are prepared in an environment that contains nuts.

We will do our utmost to provide a nut free offering upon request, but unfortunately cannot guarantee the products will be 0% trace-free. All prices are inclusive of VAT at the current rate.

A discretionary service charge of 12.5% will be added to your bill. Please inform us of any allergies and/or dietary requirements.



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MAIN COURSE

From The Sea

Roast Salmon, Broccoli & Pistachio Gribiche
Wilted kale, tomato, artichoke, basil salad

Torched Halibut, Spinach & Sorrel Sauce
Crushed jerseys, cucumber, brown shrimps

Seabass Fillet, Cauliflower & Shellfish Fleurette
Sautéed girolles, hispi cabbage, verbena oil

Roast Monkfish, Bagna Càuda & Chorizo Crumb
Peas, pancetta, broad beans, onion cups

Miso Roasted Atlantic Cod & Aubergine, Bonito Beurre Blanc
Baby bok choy, mange tout, seaweed powder

From The Earth

Courgette & Basil Risotto
Stracciatella, marinated courgette, tomato pulp, pine nuts, basil

Orecchiette Pasta, Broccoli Rapini & Parmesan
Chanterelles, orange, rye croutons

Baked Aubergine & Grilled Vegetables
Aromatic freekeh, spinach, watercress purée

Heritage Tomato Tart & Buffalo Mozzarella
Caramelised onion cups, artichoke, and gribiche sauce

Ricotta, Peas & Spring Green Lasagna
Truffle, broad bean ragout

From The Land



Lavender & Honey Roast Duck Breast
Wilted spinach, confit legs, chanterelle duxelles, citrus jus

Corn Fed Chicken Breast, Corn & Ham
Parmentier potatoes, Swiss chard, red wine jus

Spiced Lamb Cannon & Tomato Mint Jus
Heritage carrots, spinach, fondant potato

Slow Roast Pork Belly
Braised fennel, haggis croquette, spring green, salsa verde

Aberdeen Angus Beef Fillet & Grilled Spring Vegetables
Spinach, watercress, barrel potatoes
(£10.00 supplement per person)

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DESSERTS

Cakes & Gateaux

Fraisier

*Financier cake with strawberry compote,
summer berry Chantilly cream, Pimm's sorbet*

Cherry & Tonka Cheesecake

Milk ice cream

Brownie Cake & Dark Rum Mousse

Honey ganache, roasted pecan ice cream

Chocolate Indulgence

Chocolate Rocher

*Chocolate & hazelnut mousseline, almond praline,
caramelised banana ice cream*

Apricot & Chocolate Caramelia Mousse

Apricot jelly, Disaronno ice cream

Bounty Bar

*Coconut cream, coconut daquoise,
Pina-colada sorbet*

Light & Fruity

Mango & Thai Basil Delice

Almond sponge, passion fruit sorbet

Lychee & Raspberry Rose Bavarois

Exotic cremeux, coconut sorbet

Roasted Pineapple Tart

Madagascar vanilla cream, kalamansi ice cream



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Amuse Bouche

£10.00 per person

Smoked Charred Mackerel
Heritage tomatoes, samphire, capers

Seared Scallops
Sweet potato mousse, coriander

Carrot & Courgette Muffin
Coconut scented butternut essence

Cured Angus Loin
Figs, goat's cheese, watercress

Cured Salmon
Soya tapioca, wasabi beurre blanc

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SOUP

£12.00 per person

Leek & Potato Velouté
Caviar cream

Cauliflower Velouté
Pine nut & truffle beignet

Parsnip & Sage Velouté
Wiltshire ham-brie toastie

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SORBET

£8.00 per person

Fresh Lime Sorbet

Green Apple & Calvados

Lemon Sorbet & Belvedere Orange Vodka

Red Currant & Grenadine Sorbet

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CHEESE COURSE SELECTION

£18.00 per person

Cornish Yarg, Rag Stone Goat's Cheese,
Shropshire Blue
Walnut, raisin bread, quince, grapes, crackers

Brie de Meux & Truffle
Fleur de sel, grissini

Smoked Camembert
Jalapeño, apricot jam, celery, oat meal cakes

Selection of International Cheese
Figs, grapes, crackers

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